1:Nimuendajú E-5 (1941-1942) 1952
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Articles of use, clothes, for instance, are kept in a large basket made of *uarumã*, with a lid and a round mouth. Four pointed bulges woven in the lid and at the bottom serve as feet (pl. 5, *b*). Another type of uarumã basket, with a round mouth, has a flat, square lid and bottom (pl. 5, *d*). Baskets of these two types are found in all sizes, from 4 to 40 cm. in diameter. There are other small conical baskets woven in spiral technique, with flat bottoms. I do not know whether they are aboriginal or are imitations of the Neobrazilian *balaios* (hampers or fruit baskets). 352 285

In many houses nowadays one sees trunks that have been purchased from the Neobrazilians. In most houses, however, clothes and tucum fibers are suspended from the crossbeams. Almost always, too, there are the remains of preparations for the last celebration: some costumes hanging from the house posts, fragments of tururí cloth thrown on top of the highest crossbeams, dance batons thrust beneath the roof thatch, small drums tied to the corner rafters, grotesque masks wrapped in bundles of tururí cloth, and rolls of tururí containing ornaments. Frequently, also, one sees ears of maize tied together on the crossbeams or the loft. 352 [439]

The kitchen.—Nowadays at least, no one keeps or cooks food in the living quarters. For this purpose there is always a special little hut, ten to fifty meters away from the main house. Today this is invariably a rectangular shelter with a ridge roof. 343

According to Bates, the fires were built in the open space in the center of the house.[1] But the haphazard construction of the house he describes makes one doubt that this was customary, nor can one understand how the Indians, if they had kitchen fires in the middle of the house, could carry on in it such active ceremonies as the puberty ceremony. Moraes Torres, however, describes a Tukuna house which he saw a few years before, in 1852, perhaps in the same place (near São Paulo de Olivença), in which the space encircled by the inner series of the roof supports "served as kitchen and dance-hall."[2] It is noteworthy that most accounts give the cook shed its Portuguese name, *cozinha* (T., kuči'nã). 343 114 [354]

All this leads one to believe that such separate sheds were an innovation that appeared when the Tukuna learned the preparation of fermented manioc flour, *farinha d'agua*, from the Neobrazilians, and that they are variants of the Neobrazilian oven "houses." At the same time, the Tukuna swear that these sheds have been used since the old days and that the aboriginal type was also circular. 343 [177]

In any case, the separate cook shed is today an outstanding characteristic of all the Tukuna settlements, distinguishing their houses at first glance from those of other peoples of the region, who cook beneath the roof of their dwellings or in an attached shed. In the Tukuna shed one finds everything necessary for preparing the daily food, as well as for making manioc flour.

The kitchen fire is distinguished by a *trempé*, a three-legged stand placed over the fire to hold a cooking pot. It consists of three pieces of baked clay, the central part, on which the pot rests, being either pierced or solid. [354]

Nowadays, fires are lighted by means of matches or a flint and steel lighter acquired in trade. According to Tessmann, fire was formerly produced by striking 372

[1] Bates, The Naturalist on the River Amazons, 2:403.
[2] Moraes Torres, Itinerario das visitas, p. 93.

1:Nimuendajú E-5 (1941-1942) 1952
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372 two stones; the technique of making fire by the friction of two sticks was unknown.[1] The Tukuna described to me, also, how the ancients struck two stones (tɔ'a-čiḭ''ä) together, catching the sparks in tinder of *taracuá*, a substance found in the nests of *tracuá* ants.

[824] Some, however, still remember well the fire drill used for this purpose, which was made of white *envira* wood. The drill was a rod about sixty centimeters long, or a shorter piece enclosed in a stem of *canna brava*. The hearth was a small board of the same wood, which rested on two small sticks. The drill, rotated between the palms of the hands, pierced the little board, and the glowing powder fell through the hole upon the tinder beneath. This apparatus, say the Tukuna, was invented by the culture hero dyoi'.

[297] Today, a wing of a parrot, forest turkey, buzzard, or royal hawk serves as a fire
[412] fan; the shaft is sometimes wrapped in a piece of cloth and covered with wax. Among the Tukuna I have never seen any fire fans of vegetable material, but the Neobrazilians and the Kokáma use them exclusively.

All the members of the family capable of working in the garden patch always bring kindling wood when they return. If, in spite of this, there is no kindling, special trips are made for it.

[412] Fire tongs are unknown, but once I came across a sort of fork, formed of three
[252] branches stemming from a single point, which served to arrange the coals and to place upon them a piece of meat for roasting. The fork was especially made for this purpose and had already been in use for some time.

352 The platform supported on four stakes is never found in the kitchen where things are laid on the ground or are hung from wooden N-shaped hooks thrust into the roof thatch. These hooks sometimes end in a bird's head and are called vẹ''kḭ'ča (see p. 142). Some of the kitchens, however, have a small platform suspended from the roof, on which dried meat, bananas, and other foods are stored.

[415] Jugs, bowls, and plates have their places on an outside platform (giráu), at the side of the shed. The jars (i.g., *igaçabas*), even when empty, are kept in the kitchen. They are turned upside down when not in use, and it is customary to store fruits, and so forth, under them in order to keep the food away from domestic animals and bats.

312 Although the Tukuna habitually obtain their drinking and cooking water from a clean spot, such as the center of the current, it bothers them little if the filled containers remain for hours exposed to the rays of the burning sun. They drink
[271] little water, and one often finds the containers empty, but no one seems to feel the lack.

415 *Utensils and containers.*—All the Tukuna gourds, *cuias*, are made of shell of the gourd (*cuieira*) and are generally covered on the inner surface, or in a few rare instances on the outer surface as well, with a black lacquer of *cumatê* juice (fig.
[386] 2, *a*, *b*). Sometimes the outer surface is decorated with an indelible red paint, *urucú*,
[531] in a design of palm trees and animals. There are large hemispherical gourds, smaller elliptical ones, and little, narrow, long ones.

In the kitchen one always finds a number of wooden ladles and spoons, sometimes of a respectable size containing almost a half liter; these represent a post-Columbian

[1] Tessmann, p. 561.

2: Nimuendajú E-5 (1941-1942) 1948
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Each residence has a proper name, given by the owner at a special feast. Houses are usually clean. 552 356

Household furniture.—Hammocks are made by a netlike technique of tucum thread of different colors; they are now used only for daytime resting. Clothes are kept in large baskets. 513 286

On the struts and rafters of the house one can often see remnants of the paraphernalia of feasts: masks, turury fringes, drums, and dance sticks. Ears of maize hang from the frame of the house or are piled in the loft. 352

The *Tucuna* never build a fire or eat in the dwelling. The kitchen is always a small separate house. Fire was formerly produced by drilling a horizontal piece of wood, which was placed over two cross pieces. There is, however, a tradition that even in old times they made fire by striking two stones. [343] 372

Fire fans are made exclusively of large bird wings. [412]

The *Tucuna* have plenty of small four-legged stools, either rectangular or oval, made from a single piece of wood, sometimes elaborately carved in the shape of a chelonian or batrachian. 352 532

TRANSPORTATION

Formerly, the *Tucuna* traveled largely on land, although on the small streams they used small primitive canoes made of paxiuba palm. From the *Omagua* they learned to make "ubá" type dugout canoes, and from the Neo-Brazilians to make "casco" type dugouts which were widened by heating them over a fire. These are sometimes provided with round shields (rodellas) and gunwales. *Tucuna* canoes are so well made that civilized people seek them. Paddles have crutch handles and a round blade with a large point. The blade and the crosspiece on the end of the handle, but not the handle, are invariably painted black. 501 [177]

DRESS AND ORNAMENTATION

Formerly, both sexes trimmed their hair slightly over the brows, and used a comb made of twigs held between two parallel sticks. 302

Both sexes used to pierce their ear lobes; only women do so now. Through the hole they usually wore little plates of white wood; on feast days they inserted small rods with feathers on the front end, from which a small metal plate hung. Women's plates were triangular, men's moon-shaped. Long ago they pierced the nasal septum, through which they had put a little rod of *Gynerium*. They also used to tattoo the face, which at one time may have indicated clans. There are still recollections of circumcision of girls, but not of men, as described by Father Noronha in 1768. 304 301 [174] [114]

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